

White Gelatin Dessert

Ingredients:

- *8 ounce cream cheese
- *1/2 c. sugar
- *1/2 teaspoon vanilla
- *1/2 c. low-fat milk
- *1 tbsp. unflavored gelatin
- *1 c. whipped topping
- *1/4 c. cool water
- *3/4 c. boiling water

Directions:

1. Blend cream cheese, white sugar and vanilla.
2. Gradually add in low-fat milk.
3. Soak unflavored gelatin in cool water.
4. Add boiling water.
5. Stir into cream cheese, white sugar and vanilla mixture after slightly cooled.
6. Refrigerate until slightly thickened and mix in 1 c. whipped topping.
7. Refrigerate in 1 ½ qt. mold.